



# BRUNCH

## APPETIZERS

- Broccoli & Kale Chop Salad** 10  
Sprouted Quinoa, Medjool Dates  
Pistachio, Feta Dressing
- Toasted Chickpea Falafel** 10  
Roast Cauliflower, Harissa Aioli  
Plumped Flame Raisins
- Fried Pork Belly** 11  
Pickled Peppers, Black Sesame Puree,  
Cilantro, Lime

## MAINS

- Lamb Sliders** 17  
Avocado Tzatziki | Mint | Pickled Onions
- Ground Steak Burger** 15  
LTO, Local Cheddar, Cider Cured Bacon  
Press Sauce, English Muffin Roll
- Huevos Rancheros** 13  
Sunny Eggs | Corn Tortillas  
Chipotle Crema | Braised Black Beans  
Ground Tomato Salsa | Cilantro
- Maine Lobster Roll** MP  
Ciabatta | Preserved Lemon Aioli  
Snipped Chives
- Capellini Pasta** 21  
Rock Crab | Shaved Kale | Spicy Tomato Broth